Smith's
Bar & Grill

Christmas Day Menu

3 courses £99pp

STARTERS

SMOKED SALMON
Smoked in-house, caperberries, cream cheese, dill and shallots

BEEF CARPACCIO
Thinly sliced raw beef, Dijon mustard mayonnaise

PARMIGIANA (V)
Fried aubergine baked in a rich tomato sauce with mozzarella and parmesan

CALAMARI
Tartare sauce, lemon wedge

BURRATA (V)
In tomato sauce, capers, pesto, semi-dried tomatoes, olive crumble and basil

MAINS

ROASTED TURKEY
Chipolatas wrapped in bacon, sausage stuffing, roasted potatoes, roasted carrots, brussels sprouts, red wine and cranberry sauce

SALMON
Char-grilled with garlic, cherry tomatoes, olives, courgettes, basil and olive oil

RAVIOLI (V)
Ricotta and spinach in a butter parmesan sauce

Roast

Roasts are served with honey roasted carrots, duck fat roasted potatoes, tenderstem broccoli, parnsips, homemade Yorkshire pudding & gravy

28-DAYS MATURED CHATEAUBRIAND

10-DAYS MATURED LAMB SHANK

DESSERT

RUM BABA
With spiced rum syrup and citrus zest and vanilla

CHOCOLATE FONDANT
Served with vanilla ice cream

LEMON DELICE
Filled with lemon custard and iced with citrus icing

CHURROS
Hazelnut chocolate sauce, orange zest

Allergen information available on request. All prices are inclusive of VAT.
A discretionary 12.5% Service charge will be added to your bill.

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